

Executive Chef **Sanjay Nayak**
Mobile / Whatsapp **91-9424375802**
Email **Nayak-sanjay@outlook.com**
Skype **cid.7c1e5b68e0cece89**



Good morning,

Hope you're doing very well. .

My name is Sanjay Nayak, I have hands on expertise in banqueting, fine dining, contemporary cuisine and overall Culinary management.

I have worked as an Executive chef for 10 years in four and five star hotel across Asia, Middle East, and Africa.

I am well-versed in both the logistical requirements and demanding culinary standards that characterize the food and beverage industry today.

My focus revolves around training / motivating kitchen team, create momentum / streamline workflow, create cost effective & innovative menu to control all incurring costs.

I deliver top five targets: people, quality, efficiency, consistency and GOP

Cooking style – Classical, modern and fusion (A la Carte, fine dining, buffet & banquet)

French, Italian, Indian, Oriental – Arabic, Swahili cooking ,specialized in Sushi & sashimi, pizzeria
Hands on knowledge of far eastern cuisines
Fast food and bulk cooking with emphasis on Pre plated service
Catered up to 15,000 covers daily, largest kitchen team handled -350 chefs and cooks

Thank for your time and consideration.

Sincerely,

Sanjay Nayak

Mobile & Whatsapp 91-9424375802

Menu & culinary profile (please copy paste link)

https://drive.google.com/drive/u/0/mobile/folders/1xN2C2bAvt9bdm3rHme_e8sUAoe3_SVq7

LinkedIn

<https://www.linkedin.com/in/sanjay-nayak>

Media engagement (please copy paste link)

https://drive.google.com/drive/u/0/mobile/folders/1RRFvuMu7ST31OWoR3FritzM_x5YCPZpo

Objectives

A dynamic, resourceful and skilled Executive chef, with 30 plus years of hands on expertise, in fine dining, casual dining and outside catering. Exceptional cooking skills to develop and deliver a complete range of products in a large scale operation with emphasis on continued revenue enhancement, team development and cost controls.

Seeking a position that will utilize my talent & skills to develop a compelling menu, engage staff and create a positive, memorable dining experience for customers while upholding the highest standards.

- | | |
|---|--|
| ✓ Culinary Operations Management | On the job Training |
| ✓ Excellent planning and organizational | 360 degree communication |
| ✓ Hands on Contemporary Cooking skills | Building internal and external relationships |
| ✓ Budgeting | Leading by example |
| ✓ Food Cost Control | Creating a remarkable experiences |
| ✓ Menu planning and development | |
| ✓ Consistently manage a clean and safe working environment by adhering to all federal, state and local sanitation and Food safety requirements. | |

Education

- | | |
|--|-----------------------|
| • Certificate IV in Commercial Cookery | Australia |
| • IELTS Band 6.5 overall (spoken 7) | IDP/British council |
| • Foodservice Management | Cornell University |
| • Certificate in Cookery | Food craft Institute |
| • Pre Commi | World chefs Academy |
| • Food production principles | AHLEI |
| • Bachelor of art | APSU |
| • 42 Management Topics | Harvard Manage Mentor |

Advanced Training

- | | |
|---|------------------------------|
| ❖ Level 4 Awards in Food safety | HABC U.K. |
| ❖ Level 3 Awards in Food Safety | HABC U.K. |
| ❖ Safe steps food & hygiene program | Ecolab's |
| ❖ Intermediate food hygiene | TUV nord / CIEH UK |
| ❖ HACCP in practice | CIEH UK |
| ❖ Essential food safety | ADFCA and Al Hosn university |
| ❖ Level 4 Advanced health & safety for management | TUV nord Middle East |
| ❖ Health and safety awareness for supervisors | CHSS UK |
| ❖ internal audit training | |
| ❖ ISO 9001:2000 Introduction training | |
| ❖ NSC first Aid ,CPR and AED | |
| ❖ Allergens for Hospitals Kitchen Managers | ASCIA /NAS Australia |
| ❖ Allergens for Chefs and cooks | ASCIA /NAS Australia |
| ❖ All about Allergens for food service | ASCIA /NAS Australia |
| ❖ Essential skills of Bartending | IHG Bartending Academy |

Media publication & Articles web links

- [Panel discussion 3rd annual hotel & restaurants business conference 2013](#)
- [Panel discussion hotel360 – the hotel business conference 2016](#)
- [Panel discussion Sial middle east 2013](#)
- [Al Areej recipe publication 2010](#)
- [Al Bayan publication 2010](#)
- [Cooking is a science more than an art 2008](#)

- Gaelic chef club 2003
- Italian cooking 2009
- Thank you from guests
- Living in gulf 2009
- Chaîne de rotisseurs
- Chefs table Ramada Ajman 2010
- WG summer camp 1991 Mughal sheration Agra
- Time out award Shangri-La Abu Dhabi 2008
- Culinary judge for lulu hypermarket , hypermarket & malls
- Define your goals to design your success
- Traits that make a successful hospitality leader
- 12-step to achieve your goals
- How to turn your loyal customers into brand ambassadors
- White sands
- Radisson SAS Bahrain

Professional Experience

Executive Head chef **White Sands Hotel and conférence center** **Dar Es Salaam Tanzania**
AUG. 2019 – AUG 2021

Reasons for Job End of contract

- Soft Opening Action Plan.
- Divyam' Shibirs, 1200-1800 global traveler (August 2019 to 19 August 2019)
- Restructuring of pool bar and main kitchen / HACCP flow / health & safety / purchasing menu for outlets (Pool bar pizzeria, Opepo bar, Mchanga, In room dining, banquet, and water world)
- Restructuring of kitchen and stewarding team pre and post corona
- Implementation of OHSAS:18001:2007 and ISO 14001:2015 Regulations into the operation
- Hello chef Tanzania instrumental to launch this Project and contributed in recipe costing, Presentation, photoshoot and production.

Operational:

- Mchanga café | all day dining – swahili & international a la carte menu & buffet (200 covers + Terrace (40 covers)
Pool pizzeria (120 covers + Terrace 20 Covers)
- Waterworld | water theme park & bar (300 Covers)
- Opepo bar| bar & restaurant (30 Covers)
- Pool Mchanga I introduced pastry display
Banquet room | 8 conférence rooms (10 to 150 covers) & hôtel's garden| up to 2000 guests.
Room service | 147 rooms
- Team of 28 cooks ,22 kitchen Trainees& 12 stewarding (post corona)

Executive Chef **Sarina Hotel**

Dhaka Bangladesh

December 2017 November 2018

Reasons for Job End of contract

- Summerfields | international all day dining, a la carte menu & buffet (70 covers)
- Amrit | indian cuisine (80 covers)
- risotto bar and restaurant |Italian cuisine (35 covers)
- The Elite| Lounge thai cuisine (50 covers)
- Picasso bar| bar & restaurant (70 covers)
- lobby | 24 hours coffee shop | pastry counter
- banquet room | 2 rooms (30 covers) & ballroom| up to 250 guests
- room service | 184 rooms
- team of 40 cooks & 15 stewarding

Exécutive Chef **Habitat Hotel Al Khobar**
Sep 2016 to July 2017
Reasons for Job End of contract

Kingdom of Saudi Arabia

- Lead kitchen brigade and ensure ongoing development of Team Members
- Identified an effective approach to succession planning
- Created menus that meet and exceed customers' needs and conform to brand standards
- Ensured the consistent production of high quality food through all hotel food outlets
- Developed positive customer relations through proactive interaction with Guests, Team Members, contractors, and suppliers
- Resolved, any issues that may arise in the kitchen or related areas, managed departmental operations, including budgeting, forecasting, resource planning, and waste management

Exécutive Chef **Crowne Plaza Duqm**
September 2014 to September 2016
Reasons for Job End of contract

Heima; Sultanate of Oman

- Managed all aspects of the kitchen including culinary operation ,food quality and administrative functions
- Actively reaching out to customers to receive verbal feedback on a regular basis and responded to all guest queries in a timely and effective manner
- Ensured meat ,poultry ,dairy ,fruits /vegetables and groceries are available before events, delivery arrives on time and stored promptly on correct temperature
- Enforced proper hand washing and personal hygiene procedures
- Controlled costs without compromising standards

Exécutive Head Chef **Abu Dhabi National Hotels_**
October 2011 to to April 2014
Reasons for Job pursue other goals

Abu Dhabi, United Arab Emirates

- Enforced and monitored preventive maintenance, hygiene and hazard issues and by taking corrective action in a timely and effective manner.
- Managed financial performance of the department in line with budget
- Managed food cost control by implementing standard recipes, portion control, proper storage practices and inventory control to maintain profit margins and budget targets
- Regularly reviewed all menus with Food and Beverage manager to confirm offerings are in line with market culinary trends, season and customer preferences.
- Ensured that food wastage program is implemented, enforced and segregation of color coded trash bin is followed.
- Ensured that monthly working schedules, overtime sheets, incident / near miss reports, and sick leaves are made and maintained in accordance hotel policies
- Enforced color coded equipment to stop cross contamination.

Exécutive Chef **Mercure Gold Hotel Al Mina Road**
October 2010 -October 2011
Reasons for Job Change Bigger financial package and professional growth

Dubai, United Arab Emirates

- Lead kitchen management team to implement annual food and beverage promotion calendar, food festivals, seasonal Menu and recipe demonstration.
- Leading day-to-day operations and organizing cross training for Commi chefs, chef de parties and sous chefs to perform duties in absence and determine appropriate replacement to fill gaps.
- Provided guidance and direction to team members by setting performance standards and conducting performance reviews.
- Utilized interpersonal and communication skills to lead, influence, encourage and contribute in sound financial/business decision making

- Encouraged and build mutual trust, respect, and cooperation among kitchen and service team members.

Exécutive Chef [Ramada hotel and suites Ajman.](#)

Ajman United Arab Emirates

March 2010 to October 2010

Reasons for Job Change

Management role, professional growth and family status

- Developd and implemented guidelines and control procedures for purchasing and receiving areas.
- Established budget goals, team goals and departmental goals to motivate kitchen brigade
- Communicated the importance of safety procedures to maintin safe workplace and monitored processes and procedures to reduce hazzards related to food safety ,fired safety and occupational health and safety.
- Managed and reduced controllable expenses including food cost, supplies, uniforms and equipment.
- Participatd and contributed in the budgeting process for kitchen and stewarding

Exécutive Sous-chef [Millennium Hotel](#)

Abu Dhabi United Arab Emirates

Déc. 2005 to 27th March 2010

Reasons for Job Change

Management role, professional growth and family status

- Monitored the quality of raw and cooked food products to ensure kitchen team follow correct time and temperature by using thermometer
- Demonstrated cooking, presentation techniques, portion control, accompaniments and garnishes
- Enforced safe food handling, allergen management and sanitation standards.
- Implemented purchasing, receiving and food storage standards set by food safety management system and by the executive chef.

Sous Chef [Muscat Intercontinental Hotel](#)

Muscat, Sultanate of Oman

Dec. 2004 - Dec. 2005

Reasons for Job Change

Bigger challenge, family status and promotion

- Ensured team members have an up-to-date knowledge of menu items, special promotions, functions and events
- Maintained good communication and work relationships in all hotel areas
- Ensured that staffing levels are maintained to cover business demands
- Conducted daily, weekly and monthly communication kitchen meetings
- Managed staff performance issues including Recruitment, training and development of the kitchen team
- Enforced hotel security, fire regulations ,OHS and food safety legislations

Chef de partie [The Diplomat Radisson Blu Hotel](#)

Manama; Bahrain

Jan. 2003-Dec.2004

Reasons for Job Change

bigger challenge and promotion

Senior chef de partie [Le Royal Méridien](#)

Abu Dhabi; United Arab Emirates

March 1999-December 2003

Reasons for Job Change professional development

Commi 1 &Demi-chef [AL-AIN intercontinental](#)

Al-Ain; United Arab Emirates

1994-1999

Reasons for Job Change

professional development

Professional written references (please copy paste link)

<https://drive.google.com/drive/folders/1IYKI-n1jPYILYsioqPUlmsbRhaHwIOb>

Nationality India